

A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMININE

COOL SUMMER DRINKS

During the warm summer months iced tea and lemonade take their accepted places among cool drinks. Some think the hot tea poured over mint and crushed ice is preferable to that made and chilled before serving, but this is merely a matter of opinion.

The old idea that "anyone can make lemonade," is quickly dispelled by tasting a few of the beverages labeled with its name. To make one good kind of lemonade, grate the peel of four lemons into a cupful of water, add a pound of sugar, and boil this syrup for ten minutes; this should give a little more than a pint of thick syrup. Now add the juice of the lemons and that part of the pulp which can be freed from the pith and skin and three large cupfuls of water to the syrup, and beat it all thoroughly, being careful first to remove all seeds and, after this, the diced pulp of a blood orange and part of a sugared pineapple; chill and serve in glasses full of crushed ice.

Part of this recipe may be used in making cherry water. For this pour a quart of boiling water over two pounds of cherries and let the steep in it for two hours; then strain off the water, pressing all the juice and pulp from the cherries. Prepare a syrup in the same way as the lemonade syrup, and mix in well with the cherries; serve in glasses of crushed ice, sprinkled over with candied cherries.

Arange is a welcome deviation from lemonade. It is prepared in the following manner: Add to the juice and grated peel of four oranges the juice and grated peel of one lemon, a cupful each of the pulps of pineapple, red bananas, and orange; add iced

water. The ingredients must all be very cold.

A South American Drink.

A most delicious drink is made from a South American recipe, not generally known in this part of the globe. To make it, take limes, the largest and best that can be procured, and pineapples of an excellent, ripe variety. Squeeze the juice from the limes with a lemon squeezer, and the juice from the pineapples with a beef juice squeezer. Keep the juice of the two fruits separate until there is an equal and sufficient quantity of both, then mix them well, but gently. Do not add water. Serve over shaved, not crushed, ice.

Made of Small Fruits.

Currents and raspberries have also a place in summer drinks. To a pint of the current juice add a cupful of black raspberry juice and a quart of water, and boil ten minutes. Serve with only a tablespoonful of crushed ice in each glass.

Raspberry vinegar is an old-fashioned beverage that is particularly refreshing. Let four quarts of red raspberries stand for twenty-four hours in enough vinegar to cover them. Then scald and strain the liquid; add a pound of sugar to one pint of juice; boil it twenty minutes and bottle. It is then ready for use. To serve, pour a dessertspoonful of syrup over a glass filled with shaved ice and mineral water.—Vogue.

Triple skirt effects are much in evidence for the growing girl's lingerie gowns.

Wash flannel frocks, trimmed with vividly colored buttons, are much in favor for athletic women.

THE LAWN LUNCHEON

An easy way of making the little daughter's Summer pleasant, is to allow her to give a series of informal lawn luncheons. The first requisite is one of the big umbrellas or canopies of umbrella shape which are mounted upon substantial wooden handles and are usually to be found serving as permanent sun-shelters at seaside resorts. A discarded dining table, freshly painted and shortened as to its legs, will answer as a standard for the big umbrella-canopy and about this should be set from six to eight of the folding chairs which are used chiefly in mountain camps and are the cheapest and most easily carried of all seats. Then buy for the little daughter a set of enameled tin plates, cups and saucers, a dozen "near" silver forks, spoons and knives, a white oilcloth spread and a hundred paper napkins and she will be a perfectly contented hostess, presiding over guests delighted with the environment of the entertainment.—Chronicle.

FEMINISM IN CHINA

The leader of the Chinese feminists, Mme. Chang, assisted by other prominent Chinese women is endeavoring to raise sufficient funds to establish a law school for women in Peking where they may receive political education, writes a contributor to the Monitor. If a sum sufficient to cover the cost of erection is forthcoming, it is expected that the government will grant an annual sum for teaching purposes.

Bags of the ever popular toweling have now made their appearance, to complete a costume of the fabric.—Philadelphia Times.

FAIR VISITORS STUDY POLITICS AT FIRST-HAND



BALTIMORE, Md. — Perhaps the spread of women suffrage sentiment was responsible for the large number of women and girls who attended the Democratic national convention. Many of the delegates brought wives, sisters or daughters with them, and as a rule the ladies showed a deep interest in the development of the political situation. Those shown in the picture are (1) C. B. Overfield, delegate from Utah; (2) Mrs. Overfield; (3) Miss Overfield; (4) and (5) John Wallace and Mrs. Wallace, son and daughter of a delegate from Utah; (6) Mrs. Robert Wells of Washington; (7) Mrs. A. J. Daly, wife of a delegate from Alaska.

SEPARATE TOWEL SKIRTS

Cotton ratine or crash toweling will probably retain its prestige for some time. The separate skirts of it are really a joy, says a New York Times writer. One wants to get the fine weave of it and have the lines exceedingly well cut and the skirt well fitted, otherwise it is thick and awkward.

Its advantage over linen is that it does not crush or wrinkle, and one could wear it for days without having it pressed. When it is washed one does not have to keep it with such strict care as a linen one, for it folds softly and easily into any place it is put.

If one is traveling or going on week-end visits during the summer its advantage is an admirable one, for every woman knows what a linen skirt looks like when it emerges from a dress suit case. These crash skirts are made over a simple four-gored pattern, often with the hand-turned fold or a group of tucks which one sees so much these days at the back of skirts. The front is fastened with large pearl buttons, or if one likes a fanciful touch there is a great variety of quaint buttons from which to choose.

Some use the flat crystal ones, with the black or blue bone rims, but for

everyday purposes nothing is better than a handsome white pearl button, and it is the most appropriate one for a white wash skirt.

There is no possibility of the glazed linen coming back into fashion. It was always a mistake for gowns. The only kind that should be used is what is known as hand-woven homespun linen, which has a rough surface, and therefore does not crack like the dressed weaves.

There is no change in the making of linen skirts. They are excessively slim and short, and there is no suspicion of a gored in the seams. The fastening is down the middle of the front or at the side, and it is always extended beyond the waistline.

One may wear girdles on thin frocks, but for everyday use the belt is still out of commission. The extension waist is too graceful and too convenient for women to give it up without a struggle. It is the most shapeless way that we can cover our huge, modern waists, and one need never think whether or not the blouse is riding up above the waistband.

The two-inch inside belt, which is tightly fitted around the waist, gives the skirt as much snugness and holds it as well in place as the tight waistband of other days.—Christian Science Monitor.

New Ideas For Large Bazaars

New ideas for large schemes for bazaars as a whole, as well as for little novelties which may be introduced, are eagerly watched for. The Ladies Home Journal gives the following:

For a large bazaar at the seashore, or at a country resort where crowds of people are gathered from many sections, the idea of a "carnival of states" is good because there will be a personal interest somewhere for every one. Many picturesque features may be planned for such an affair. Vermont, for instance, could have a "sugaring-off," with maple sugar dainties and maple ice cream for sale. The grain states, the fruit states and the garden states all offer ideas that may be attractively developed.

An old idea in bazaars may very often be rechristened and take on an additional attraction with a new name. Have you ever had a "Kwan-Koba"? This is Japanese for "bazaar" and admits of all the prettiness which accompanies Japanese decorations. Japanese entertainment, with flowers and lanterns, kimonos and tea houses, catchy songs and picturesque dills.

A new way of disposing of "grabs," which will be exceedingly pleasing to the children, if it can be arranged, is to provide a tank. Fill this three quarters full of water, and have in it a

mechanical boat. Have one person at each end of the tank to manage the boat. The child puts his 5-cent piece on the boat, which goes to the other end of the pond and brings back the little package of mystery on the boat. Every child will want to see the boat go after his package, and it will be an added pleasure to have change sent back in the same way. At a fair where this scheme was tried it appealed to boys of 15 as well as to smaller children.

The "sugar-plum tree" is a good idea for a candy "grab" or for a candy table decoration. Make little flowers of old-fashioned chocolates. Pink, white, yellow and red tissue paper may be used for blossoms. Cut from green paper a circle seven inches in diameter and another about five inches and a half. With a small pair of scissors clip the edges in about an eighth of an inch like the edge of a pink. Place the pink circle within the green one, and in the center of the pink one place an old-fashioned chocolate. Twist the papers to look like a little blossom, and, with a piece of narrow green ribbon, tie it to a tree-branch planted in a large pot.

As a "mystery" feature did you ever try an "Express Office"? Arrange under the counter bundles of all shapes containing fancy work, vegetables,

hardware etc. While a package is called for the expressman, after asking the address, consults an order book, thus giving the assistant time to write the name and address on a parcel. Of course, the package is "C. O. D."

A "paper-crafters' booth" is a novelty. The booth itself may be trimmed with paper flowers and butterflies. Beginning with the kitchen there may be paper bags for cooking, paper to be placed on shelves, labels for the canned fruit, etc. In the way of entertainment there may be, for the dining table, place-cards, doilies, tablecloths and Jack Horner's. All kinds of stationery may be on hand for the library desk, and even magazines for the library table.

DID YOU EVER

Bake a pie shell, fill with thick apple sauce and pile with whipped cream?

Dip a slice of ice cream in melted chocolate and serve?

Use canned peas, cucumbers or sliced apples instead of celery in chicken salad?

Frost cranberry pie instead of using an upper crust?

Press chicken in layers, using first a layer of dark meat, then one of white meat; then dark again?

Make small potatoes with a potato scoop, fry in deep fat and serve with fish?

Make layer hickory nut cake, and fill and cover with whipped cream?

Cut celery in two-inch lengths, fringe each end, let stand in ice water and use as a garnish.—Ladies' World.

FASHIONABLE FOOTWEAR

Some ingenious person has had the idea that we may as well have our feet in harmony with our faces, and so our hose are being made to match our veils in patterns of fine cobwebbing lace which are not quite so disfiguring on our extremities as they are when masking the presumably delicate complexion of some fair lady! Our lengthening frocks for evening wear do not give our shoes the prominence they merit, but Cinderella would find it difficult to make any sensation in a modern ball-room, I am sure, with nothing more remarkable than crystal slippers, for footgear is most dainty and artistic and individual, no two pairs being alike.

The distinctive extravagance of the season is the slipper of gold or silver tissue discreetly veiled with real lace—Brussels over gold, black Chantilly over silver, the lace itself being frequently embroidered with beads.—Chronicle.

The high stiff collar on the tailored waist has given place to a rolling Lord Byron effect that is particularly cool and becoming in the new soft silk blouses.

WITH THE AID OF THE OLD FREEZER

FROZEN CUSTARD.

Scald one quart of milk; then stir in two tablespoonfuls of cornstarch wet with a tablespoonful of cold milk; add one cupful of sugar and cook over hot water for twenty minutes; then pour on the beaten yolks of three eggs and fold into the hot mixture the stiffly-beaten whites of the eggs. Flavor with vanilla and lemon and, after cooling, freeze until firm.

FRUIT PUDDING.

Make a custard as for the frozen custard, using two level tablespoonfuls of cornstarch to thicken it, and reserving the whites of the eggs for a meringue. Have any preferred fruit placed in a cold dish, sweetening it to suit the taste; then pour the hot custard over it, and place where the mixture will become thoroughly chilled. When ready to serve whip the whites of eggs very stiff; add two tablespoonfuls of sugar during the process, flavor with rose, orange or vanilla, and spread roughly over the top. Sprinkle with chopped nuts if desired extra nice.

RICE ICE CREAM.

Wash and boil half a cupful of rice until tender; then press through a sieve and add a pint of scalded milk, bring this mixture to the boiling point and pour it gradually over the beaten yolks of two eggs and one cupful of sugar; add the juice of two sweet oranges and the grated rind of half of one fruit; then chill and freeze to a mush. At this point stir in one pint of whipped cream and continue the paddling until the cream is firm; then pack for two hours.

FROZEN SOUP.

This makes a delicious addition to the hot day meal, and by using the bottled bouillions or meat extracts may be easily prepared. If the essence of meat or fowl is to be extracted at home care must be taken to cook the meat the day before, so that the fat may rise and be easily removed. The seasoning must be done when the soup is scalded, then strained and chilled. Use celery, parsnips, a little onion, parsley and salt for meat and chicken soups. Place the liquor in the freezer and turn the crank as for ice cream. Serve in dainty cups or glasses, passing wafers with it.

A frozen tomato soup will also be found palatable for the first course at a dinner or luncheon. Add to the other seasonings used in the meat soup six cloves and a tiny bit of bay leaf when cooking the vegetables; chill, then freeze. When using the purchased essences follow the formulae that come with each jar or bottle, cool and freeze.

A frozen clam bouillon is especially delicious on a torrid day. Cook the clams for a few minutes in enough water to cover the shells, which must be scrubbed free from sand; then, when the shells have opened, drain off the liquor, remove the meats and place in a pan with enough cold water to cover; boil up twice, then strain; add the two liquors together and season with celery pepper. Chill and freeze. Taste the liquor, and if too strong dilute with cold water, as the flavor must be delicate. Clams must be taken also not to have it too weak, as some of the strength freezes out.

WHITE CUSTARD.

Scald one pint of milk and add a teaspoonful of butter and half a cupful of sugar mixed with one tablespoonful of arrowroot and a pinch of salt; cook over boiling water until the top is wrinkled; then fold into the hot mixture the stiffly-beaten whites of two eggs and a half teaspoonful of extract, almond preferred. Pour into a dish the bottom of which may be covered with fresh fruit jam or coconut. Chill thoroughly.

FROZEN SALAD.

Cook tomatoes in just enough water to cover the bottom of a pan; then press the vegetables through a sieve; add to the hot pulp a little extract of onion or grated onion, half a teaspoonful of minced parsley, a teaspoonful of butter, and celery salt and paprika to suit the taste; cool, then freeze in for ice cream. Add a cupful of whipped cream to the mixture when it is mushy, then continue freezing. Spoon into lettuce cups, turning a tablespoonful of French dressing over each service. On each dish place wafers and a ball of cheese rolled in salted nuts.—Ladies' World.

Sleeplessness

may be overcome by a warm bath with

Glenn's Sulphur Soap

Sold by Druggists. Glenn's Soap and Whisker Soap, etc.

Grand Opening

The Baltimore No. 2

Fort Street, near Beretania (formerly Blom's)

Saturday Evening, Aug. 3rd, at 6 p.m.

Music by Ernest Kaai's Orchestra

The only "real" place in the city to eat.
Here you will find the best the market affords.
Every one says so, so will you if you give us a trial.
BALTIMORE No. 1 and No. 2
All are talking of their cleanliness and neatness.
Lovers of pure F. & F. Ice Cream, once they
Try it, they will have no other. To be had
In both our Cafes, wholesale and retail.
Many have found it out. They are our advertisers.
Orders your Ice Cream in any quantity by Phone 4040.
Roomy and Cool, the Ideal Places to Refresh the Inner man.
Entire Satisfaction guaranteed.

Catering in all its branches. Banquets, Balls, Parties, Wedding Breakfasts, and Bachelor Suppers.

By whom? Why, THE BALTIMORE, of course.